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XRAM Acc No: C89-025790

Food preservative - prepd. by adding chitosan to soln. contg. acetic acid
or metal acetate

Patent Assignee: SEIKEN KK (SEIK-N)

Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Main IPC	Week
JP 1010970	A	19890113	JP 87164492	A	19870630		198908 B

Priority Applications (No Type Date): JP 87164492 A 19870630

Patent Details:

Patent	Kind	Lan	Pg	Filing Notes	Application	Patent
JP 1010970	A		3			

Abstract (Basic): JP 1010970 A

Food preservative is prepd. by adding chitosan to a food
preservative soln. contg. acetic acid or metal acetate.

Specifically 3-6g Chitosan is used per 1 l of preservative
soln.

USE/ADVANTAGE - Chitosan decreases acetic acid smell and
increases the preservative effect of acetic acid or its metal salt.

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Title Terms: FOOD; PRESERVE; PREPARATION; ADD; CHITOSAN; SOLUTION;
CONTAIN;

ACETIC; ACID; METAL; ACETATE

Derwent Class: D13

International Patent Class (Additional): A23L-003/34

File Segment: CPI

Manual Codes (CPI/A-N): D03-H02E

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DIALOG(R)File 351:DERWENT WPI

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Chitosan food steriliser and preservative - as effective against
bacteria and has mean mol. wt. of 70000-90000

Patent Assignee: SANKYO FOODS KK (SANK-N)

Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Main IPC	Week
JP 63169975	A	19880713	JP 87116	A	19870106		198834 B